

*deer creek*

GOLF & BANQUET FACILITY

*Prom Package*  
EXPERIENCE EXCEPTIONAL

2021

# Welcome to Prom

Make the most talked about event of  
high school, the most memorable.

**Deer Creek Golf & Banquet Facility** has set the stage for an unforgettable prom. It's the most anticipated event of the year for high school students. The dress, the suit, the hair and for some, possibly the last time they will see some of their closest friends - as they get ready to embark on a new chapter in their lives. Prom is more than just a party. It's a celebration of accomplishments with the people who've been there every step of the way. No matter what happened in the past, prom brings people together. Deer Creek Golf & Banquet Facility will make your event as special as the people you're celebrating with.

Deer Creek Golf & Banquet Facility provides guests with creative, healthy and delicious menu options by using fresh ingredients supplied by local producers. We take pride in offering high quality food and beverage products at an exceptional standard that is sure to exceed expectations.

After visiting our facility and taking in all we have to offer, we look forward to helping you create a memorable night.

Voted Reader's Choice #1  
Wedding Venue and Banquet Facility  
in the Durham Region.

# PROM PACKAGE

All prom packages are **\$46 per person** and include your choice of one appetizer, one entrée, one dessert and unlimited soft drinks. \*Price per person does not include HST or the 15% facility fee.

## MENU OPTIONS TO BE AVAILABLE STARTING JANUARY 2, 2021

### APPETIZER \*(Choice of one option for all students)

CLASSIC CAESAR SALAD | Romaine Lettuce | Caesar Dressing | Shaved Romano |  
Garlic Croûtons | Bacon Bits

MARKET GREENS | Baby Greens | Heirloom Cherry Tomatoes | Cucumber Wedges | Tri Colour Carrot  
| Balsamic Vinaigrette

PENNE AND TOMATO | Basil Tomato Sauce | Fried Basil Leaf | Shaved Romano

BOWTIE ALFREDO | Bowtie Pasta | Rich Alfredo Sauce | Fresh Parmesan | Basil Chiffonade

CREAM OF POTATO & LEEK SOUP | Diced Potatoes | Fresh Leeks | Fresh Chives | Bacon | Cheddar

### ENTRÉE \*(Choice of one option plus a vegetarian/vegan option for all students)

All entrée selections come with choice of mini red roasted potatoes, roasted garlic mashed potatoes or rice pilaf alongside seasonal vegetables.

SLOW ROASTED HAND CARVED STRIP LOIN | 6 oz. Herb Crusted Strip Loin | Natural Demi-Glace

CHICKEN AND BEEF DUO | Chicken Jus | Red Wine Jus

SLOW ROASTED PRIME RIB | Yorkshire Pudding | Red Wine Jus

RED PEPPER & ASIAGO STUFFED CHICKEN SUPREME | Shallot & Thyme Demi

VEGETARIAN | Roasted Vegetable & Brie Wellington | Vegetarian Brown Sauce

VEGAN | Oven Roasted Stuffed Pepper | Tender Rice Medley | Roasted Vegetables | Topped with a  
Tomato and Basil Coulis

**DESSERT** \*(Choice of one option for all students)

FLOURLESS CHOCOLATE TORTE | Fresh Raspberries | Topped with Whipped Cream

COOKIES & CREAM CAKE | Brownie and Cream Cheese Layers | Chocolate Ganache | Topped with Milk Chocolate Mousse & Cookie Crumbles

STRAWBERRY SWIRL CHEESECAKE | Strawberry Infused "New York" Style Cheese Cake | Graham Crust | Topped with a White Chocolate Disk & Buttercream

APPLE BLOSSOM | Warmed Caramel & Apple Blossom | Topped With French Vanilla Ice Cream | Drizzled with Caramel Sauce